**HEALTHY AND SAFE FOODS NAME:**

**MEASURING QUIZ PERIOD:**

Fill In the blank with the correct number. Please write legibly so that you may receive credit for all correct answers. Each blank is worth 1 point.

1. 1pound = \_\_\_\_\_\_\_ ounces
2. 1cup = \_\_\_\_\_\_\_ ounces
3. 1 TBSP. = \_\_\_\_\_\_\_ teaspoons
4. 1pt. = \_\_\_\_\_\_\_ cups

5. 1quart = \_\_\_\_\_\_\_ pints

6. 1gallon = \_\_\_\_\_\_\_ quarts

7. 1cup = \_\_\_\_\_\_\_ tablespoons

8. 1/6 cup =

\_\_\_\_\_\_\_TBSP. + \_\_\_\_\_\_\_tsp

Recipe Math

***Will and his father are having a super bowl party and decided they wanted to prepare the following recipe. The recipe says it serves 4. Will and his father decide they need to* DOUBLE *the recipe so everyone has enough to eat and some to snack on. Please help them make the recipe serve 8.*** *Remember we have 1c.,1/2c.,1/4c.,1/3c. and 1Tbsp., 1tsp., 1/2tsp., 1/4tsp. and Will found a 1/8tsp. in the kitchen. (1pt. each)*

|  |  |
| --- | --- |
| Ingredient in recipe- Serves 4 | Serves 8 |
| 4 large chicken breast | 9. |
| 1 egg | 10. |
| 1 tablespoon chopped garlic | 11. |
| ¼ c. butter | 12. |
| 2 Tbsp. chili peppers | 13. |
| 2/3 c. instant rice | 14. |
| 1 ½ c. tomato juice | 15. |
| ½ tsp. salt | 16. |
| ¼ tsp. pepper | 17. |
| 2 1/4 c. carrots sliced | 18. |
| 1/3 c. green pepper slices | 19. |

**HEALTHY AND SAFE FOODS NAME:**

**MEASURING QUIZ PERIOD:**

The following week Will and his father decided to make the dish just for themselves since they like it so much. Now they need to **cut the recipe in HALF** to serve the two of them. Please fill in the blank with correct answer for them. (1pt. each)

|  |  |
| --- | --- |
| Ingredient in recipe- Serves 4 | Serves 2 |
| 4 large chicken breast | 20. |
| 1 egg | 21. |
| 1 tablespoon chopped garlic | 22. |
| ¼ c. butter | 23. |
| 2 Tbsp. chili peppers | 24. |
| 2/3 c. instant rice | 25. |
| 1 ½ c. tomato juice | 26. |
| ½ tsp. salt | 27. |
| ¼ tsp. pepper | 28. |
| 2 1/4 c. carrots sliced | 29. |
| 1/3 c. green pepper slices | 30. |

Bonus: 2pts. each

1. Explain how to measure a solid food (shortening, peanut butter…) BE SPECIFIC.

32. Explain why I cannot measure flour in a liquid measuring cup.

ANSWER SHEET NAME:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PERIOD:

DATE:

1.

2.

3.

4.

5.

6.

7.

8.

9

10.

11.

12.

13.

14.

15.

16.

17.

18.

19.

20.

21.

22.

23.

24.

25.

26.

27.

28.

29.

30.

31.

32.

ANSWER SHEET NAME:\_\_\_\_\_\_Key\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PERIOD:

DATE:

**1. 16**

**2. 8**

**3. 3**

**4. 2**

**5. 2**

**6. 4**

**7. 16**

**8. 2 Tbsp. + 2 tsp.**

**9. 8**

**10. 2**

**11. 2 Tbsp.**

**12. 1/2c.**

**13. 1/4c.**

**14. 1 1/3c.**

**15. 3c.**

**16. 1tsp.**

**17. 1/2tsp.**

**18. 4 1/2c.**

**19. 2/3c.**

**20. 2**

**21. 1/2**

**22. 1 1/2tsp.**

**23. 2Tbsp.**

**24. 1 Tbsp.**

**25. 1/3c.**

**26. 3/4c. (or 1/2c. + 1/3 c.)**

**27. 1/4tsp.**

**28.1/8tsp.**

**29. 1c. + 2Tbsp.**

**30. 2Tbsp. + 2tsp.**

**31. To measure solids you should use a dry measuring cup and rubber spatula to pack the solid ingredient into the cup and then level with the straight edge of the spatula.**

1. **You cannot measure flour in a liquid measuring cup because you cannot get the top level so measurement could be less than or more than needed.**